



POWERFUL INVENTORY & PROCUREMENT

Best-in-class inventory & procurement for any size operation.

Optimize Your Operation's Inventory and Reduce Waste

How much money does your business toss in the trash every year? A sizable portion of operating cost is tied up in the items you purchase. Do you have effective inventory management tools to help you maximize every dollar by reducing waste, spoilage, theft and overstock? The right technology solution can help ensure you have all of the ingredients for food management success.

Eatec® is an advanced solution to help control the quality and consistency of your product purchases and inventory levels.

The Right Eatec Solution for Your Operation

Whether you oversee several businesses in multiple locations, or you operate a single property, choose the Eatec® Edition that works best for you.



STANDARD

Ideal for individual gift shops, spas, pro shops and foodservice outlets.



PROFESSIONAL

Ideal for restaurant groups in multiple regions.



ENTERPRISE

Ideal for the most complex universities, casinos resorts and hotel operations.

The flexibility of Eatec makes it ideal for virtually every inventory and procurement operation, providing a reliable foundation to help simplify recipe management, menu cycles, nutrition management and regulatory needs.

Streamline Purchasing & Receiving

Plan, develop and maintain a purchasing cycle that's optimized for the unique needs of your business.

- Accurate POs based on forecasts, requisitions or PAR levels
- Control the approval process by item, type, or by dollar amount
- Efficient order processing via EDI and e-procurement interfaces
- Automate selections based on lowest bids, or by vendor priority



Don't Let Unexpected Costs Eat Away at Your Profits.
Contact Agilysys today.

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